

Congratulations on your engagement!

On behalf of the Beach House Hotel Staff and Functions Team, we thank you very much for considering our venue for your wedding reception.

To celebrate the beginning of your journey together with us at our beautiful venue that offers magnificent water front views and the experiences of a lifetime, certain to ensure your day is memorable. We know that every couple is different, which is why we can tailor unique and authentic packages specifically to your needs. Choosing the right venue for your special day is an important decision that you both will make, but one that needs to be done as soon as possible. So make now the time to plan ahead and book your Wedding Reception.

You will gradually see your wedding taking place as we stroll through the venue and you cast your eyes over the glistening view and amazing function spaces that we have to offer. Your presence will be the perfect opportunity to gain expert advice on staging your ideal wedding and by letting us help you make this day, one to cherish and remember, not only for you but for your Family and Friends as well.

We understand that your wedding day has to be perfect for you and your partner, which is why our experienced and professional Wedding Co-ordinator is on hand for all of your enquiries from the initial planning until the conclusion of your special day. Our personal service ensures that all your requirements are taken care of, and you are nothing short of satisfied.

The Beach House Hotel will strive towards receiving nothing but tremendous feedback from couples that have chosen to hold their wedding ceremonies and receptions here. Be assured that we are able to tailor a package to suit your personal requirements. If you would like to discuss any aspect of the enclosed options or you would like to confirm the availability of your preferred date, please do not hesitate to contact us.

Regards,

Holly Brunner
Functions & Events Co-ordinator

E: functions@beachhousehotel.com.au

Ph: (07) 4196 93 66

M: 0427 313 613

The Beach House Function Rooms

The Beachside Function Room

The Beachside Function Room is ideal for a smaller get together with beautiful floor to ceiling windows overlooking The Esplanade. Located on the ground floor, adjacent to the Bistro Dining area, this function space can seat 60 guests comfortably.

The McNamee Room

The McNamee Room is located on the second level, with beautiful views over the bay. It's ideal for medium size functions like engagement parties or birthdays and with a balcony over The Esplanade, is a perfect space for those intimate gatherings allowing for up to 80 guests.

The Haddow Room

The Haddow Room, with its own balcony that looks over The Esplanade and the picturesque waters of Hervey Bay, is located on the second level of the venue and can accommodate up to 150 guests. With its own bar, it's an ideal venue to host your next work function, or even more special for your wedding.

The Scarborough Room

The Scarborough Room is the largest function space on offer that overlooks the beautiful waters of Hervey Bay. With its own private wrap around balcony, bar and grand entrance stairs, it's perfect for that next big event. Ideal for hosting gala dinners, weddings and corporate functions, The Beach House boasts the largest function venue allowing for up to 450 guests seated or 600+ standing.

Function Room Hire

The Beachside Function Room	60 guests	\$150
The McNamee Room	80 guests	\$250
The Haddow Room	100+ guests	\$450
The Scarborough Room	300+ guests	From \$950

Additional Hire

Staging	\$50.00 per day (1.8m x 2.4m piece)
Dance Floor	\$120.00
Projector & Screen	\$120.00
Cordless Microphone	\$50.00 per day / per mic

*Please speak to our events team regarding additional Audio Visual equipment and hire costs

Stirling Buffet Menu

Hot Selection

Baker's breadbasket with condiments
Beef sirloin with Dijon mustard pepper crust
and red wine jus
Roasted leg of lamb with Rosemary Jus
Traditional roasted vegetables

Cold Selection

Antipasto platter
Assorted condiments

Salad selection

Creamy potato and bacon salad
Fresh green garden salad
Fresh Caesar salad

Dessert Selection

Chef's selection of gourmet desserts
Tropical fruit platter
All come with Chantilly cream & coulis

\$38.50 per guest

Minimum: 40 guests
(Pricing may vary
if there are less than 60 guests)



Classic Buffet Menu

Hot Selection

Baker's breadbasket with condiments
Beef sirloin with Dijon mustard pepper crust
and red wine jus
Roasted leg of lamb with mint sauce
Panache of steamed vegetables
Traditional roasted vegetables

Thai green chicken curry
Pilaf rice

Cold Selection

Antipasto platter
Assorted condiments

Salad selection

Creamy potato and bacon salad
Fresh green garden salad

Dessert Selection

Chef's selection of gourmet desserts
Tropical fruit platter
All come with Chantilly cream & coulis

\$55.00 per guest

Minimum: 60 guests
(Pricing may vary
if there are less than 60 guests)

Grand Buffet Menu

Hot Selection

Baker's breadbasket with condiments
Roasted fillet of Cape Byron beef with red wine jus
Roasted loin of pork with applesauce
Roasted leg of lamb with mint sauce

Panache of steamed vegetables
Traditional roasted vegetables

Thai green chicken curry
Pilaf rice

Cold Selection

Antipasto platter
Assorted condiments

Salad selection

Creamy potato and bacon salad
Fresh green garden salad
Fresh Greek salad
Mediterranean pasta salad

Dessert Selection

Chef's selection of gourmet desserts
Tropical fruit plater
All come with Chantilly cream & coulis
Australian cheeseboard with dried fruits and water crackers

Freshly brewed coffee and a selection of fine teas

\$65.00 per guest

Minimum: 60 guests
(Pricing may vary if there are less than 60 guests)

Indulgence Buffet Menu

Hot Selection

Baker's breadbasket with condiments
Roasted fillet of beef with red wine jus
Roasted loin of pork with applesauce
Lemon and Italian herb scented roasted chicken

Thai green chicken curry
Pilaf rice

Sea food Selection

Market Available whole baked salmon
S.A Oysters
Local ocean king prawns
Morton Bay bugs with a Mornay sauce
Cocktail sauce and lemon wedges
Antipasto platter

Salad selection

Creamy potato and bacon salad
Fresh green garden salad
Fresh pasta salad
Assorted condiments

Dessert Selection

Chef's selection of gourmet desserts
Tropical fruit platter
All come with Chantilly cream & coulis
Australian cheeseboard with dried fruits and water crackers

Freshly brewed coffee and a selection of fine teas

\$80.00 per guest

Minimum: 60 guests
(Pricing may vary if there are less than 60 guests)

Banquet Menu

Entrée

Roasted Butternut Pumpkin, Fetta and Thyme Tart with Balsamic Reduction and Baby Cress

Salt and Schezuan Pepper Squid with Lime Mayo and Salad Greens

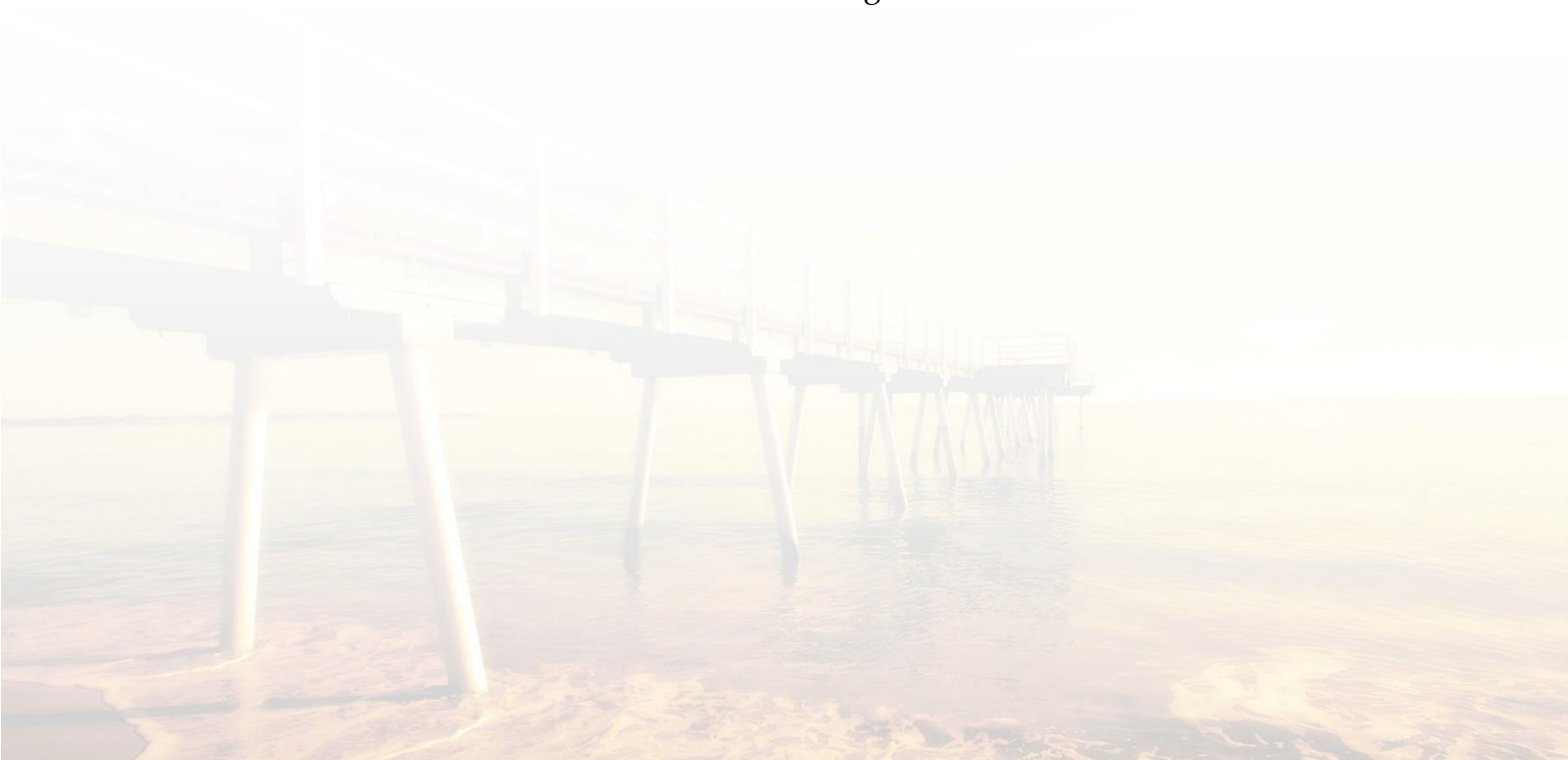
Thai Style Green Coconut Chicken Salad with Mint, Coriander, Peanuts and Lime

Roast Duck Breast with Mandarin, Bean Shoot Salad and a Soy, Ginger and Sesame Dressing

Pan-fried Local Ocean King Prawns with Chorizo, Chickpeas, Tomato, Parsley and Lemon

Spinach and Ricotta Ravioli with a Sage, Parmesan and Butter Sauce

Beetroot Cured Atlantic salmon w/ Sour Cream, Baby Herbs, Asparagus, Lemon and Sour Dough



Main

Braised Beef Cheeks with Creamy Mash Potato, Brocolini, Tomato Chutney and Natural Jus

Roast Chicken Breast, Roast Cherry Tomato, Roast Potato, Feta, Topped with Jus

Chargrilled Beef Sirloin with Wild Mushrooms, Colcannon Mash & Port Wine Jus

Crispy Skin Barramundi with Lemon Roasted Kipfler Potato's, capers, Fennel and Dill Hollandaise

Slow Braised Lamb Shoulder with Peas, Roast Potatoes, Parsley & Mint with Lamb Jus

Braised Short Ribs Served on Cauliflower Puree with Seasonal Green Vegetables

*Vegetarian meals are available upon request

Dessert

Lemon Panna Cotta with Berries and Raspberry Syrup

Sticky Date Pudding with Butterscotch sauce and Vanilla Ice Cream

Strawberry and White Chocolate Parfait with Short Bread and Strawberry
Consommé

Chocolate Mud Cake with Vanilla Cream and Blue Berries

Dark Chocolate Brulee with Vanilla Ice Cream

Lemon Curd Tart with Chantilly Cream

Violet Crumble, Honey Comb, Milk Chocolate ganache, Mint and Vanilla ice Cream

2 Course Menu \$50.00 per person

3 Course Menu \$65.00 per person

(Alternate drop - 2 choices)

(Pricing will vary if there are less than 40 guests)

Platters

Canapés are sold per platter
Each platter contains approx 30 pieces and priced as such

Cold Platters:

Smoked Atlantic Tasmanian salmon with a Dollop of Lemon Scented
Crème Fresh with a Sprinkle of Dill - \$70

Filo Tarts with Caramelized Onion, Goat's Cheese and Chives - \$60

Selection of Sushi Rolls - \$70

Mini Bruschetta Drizzled with Olive Oil and Balsamic Glaze Topped with Parmesan
Cheese - \$45

Seasonal Fruit Platter - \$50

Gourmet Cheese Platter & Dried Fruits - \$60

Antipasto Platter Served with Artisan Stone Baked Turkish Bread - \$75

Hot Platters:

Meatballs Served in Homemade Spicy BBQ Sauce - \$45

Individual Mini Quiche - \$55

Vegetable Spring Rolls with Sweet Chilli Sauce - \$40

Steamed Mini Dim Sims - \$45

Garlic Prawn Twisters - \$75

Peanut Satay Chicken Skewers - \$80

Curried Vegetable Samosas - \$40

Mini Beef Burgers with Cheese, Caramelized Onion, Aioli and Tomato Relish - \$110

Salt and Szechwan Pepper Squid \$65

Mini Pies \$45

Mini Sausage Rolls \$45

Canapé Menu

(These are exclusively sold as a per head price with a minimum of 40 guests)

Selection of 5 items running for 1 hour: start at \$30 per head
Some items may have an additional cost pending on the season and the required function, please discuss these with our function coordinator on further pricing and information

Seared Hervey Bay Scallops with a Preserved Lemon Butter

Thai Crab Cakes with a Sweet and Spicy Sauce

Peanut Satay Chicken Skewers

Mini Beef Burgers with Cheese, Caramelized Onion, Aioli and Tomato Relish

Tandoori Skewers Served with an Organic Yogurt

Mini Bruschetta Drizzled with Olive Oil and Balsamic Glaze Topped with Parmesan Cheese

Garlic Prawn Twisters

Salt and Szechwan Pepper Squid

Filo Tarts with Caramelized Onion, Goat's Cheese and Chives

Rare Roast Cape Byron Beef with Horse Radish Sour Cream

Beach House High Tea

Stirling High Tea

Your choice of 6 dishes,
Each plate is made to serve a round table of 10pax.

Variety of Danishes
Scones with jam and cream
Mini croissants (sweet or savoury)
Filo Tarts
Fruit Cups
Variety of Quiche
Sausage Rolls
Finger Sandwiches
Mini Cupcakes Vanilla or Chocolate
Variety of Mini Slices

Selection of Tea's and Coffee Station

\$TBC per person
(min 20pax, max 60pax)

Classic High Tea

Your choice of 6 dishes from the above list,
Each plate is made to serve a round table of 10pax.

+

Selection of Indulgent Petit Fours (mini desserts and cheesecakes)
And Juice on your Tea and Coffee Station

\$TBC per person
(min 20pax, max 60pax)

**Ask about adding a Champagne Mimosa Bar
or Hiring our Rustic Wooden Cart Today.**

Additional Services

Lolly Buffet (Candy Additional Cost) \$10per person	\$60.00
Punch Station (Beverages Additional Cost) priced per bottle or jug	\$60.00
Flower Wall	\$150.00 (per day)
Decorative Up-Lighting	\$80.00 (set of 4)
Rustic Wooden Cart (w changeable tops)	\$120.00
Black Chair Covers (max 30pax)	\$1.30 each
Easel - assorted colours	\$12 sml \$20 lrg
Wooden Circular Mr & Mrs Sign	\$20
Gold Mirror Cocktail Bar Sign	\$30

*Our specialised weddings team are happy to try and fulfil any request for your big day. Just chat with them about what you would like and we'll do our best.



Beverage Packages

Non alcoholic

17.50pp 4hrs

Soft Drinks, Juices, Mineral Water

Basic beverage package

Rothbury Chardonnay SE Aus, Rothbury Cabernet Merlot SE Aus, Rothbury
Sparkling Cuvee SE Aus , Domestic Beer, Soft Drinks & Juice

1 Hour \$22.50pp

2 Hours \$32.50pp

3 Hours \$38.50pp

4 Hours \$46.50pp

With basic spirits add \$9pp

Premium beverage package

Squealing Pig Sauvignon Blanc Marlborough NZ, St Augustus Shiraz NSW, The Stag
Chardonnay VIC, Fickle Mistress Pinot Noir Marlborough NZ,
Domestic Beer, Premium Beer, Soft Drinks & Juice

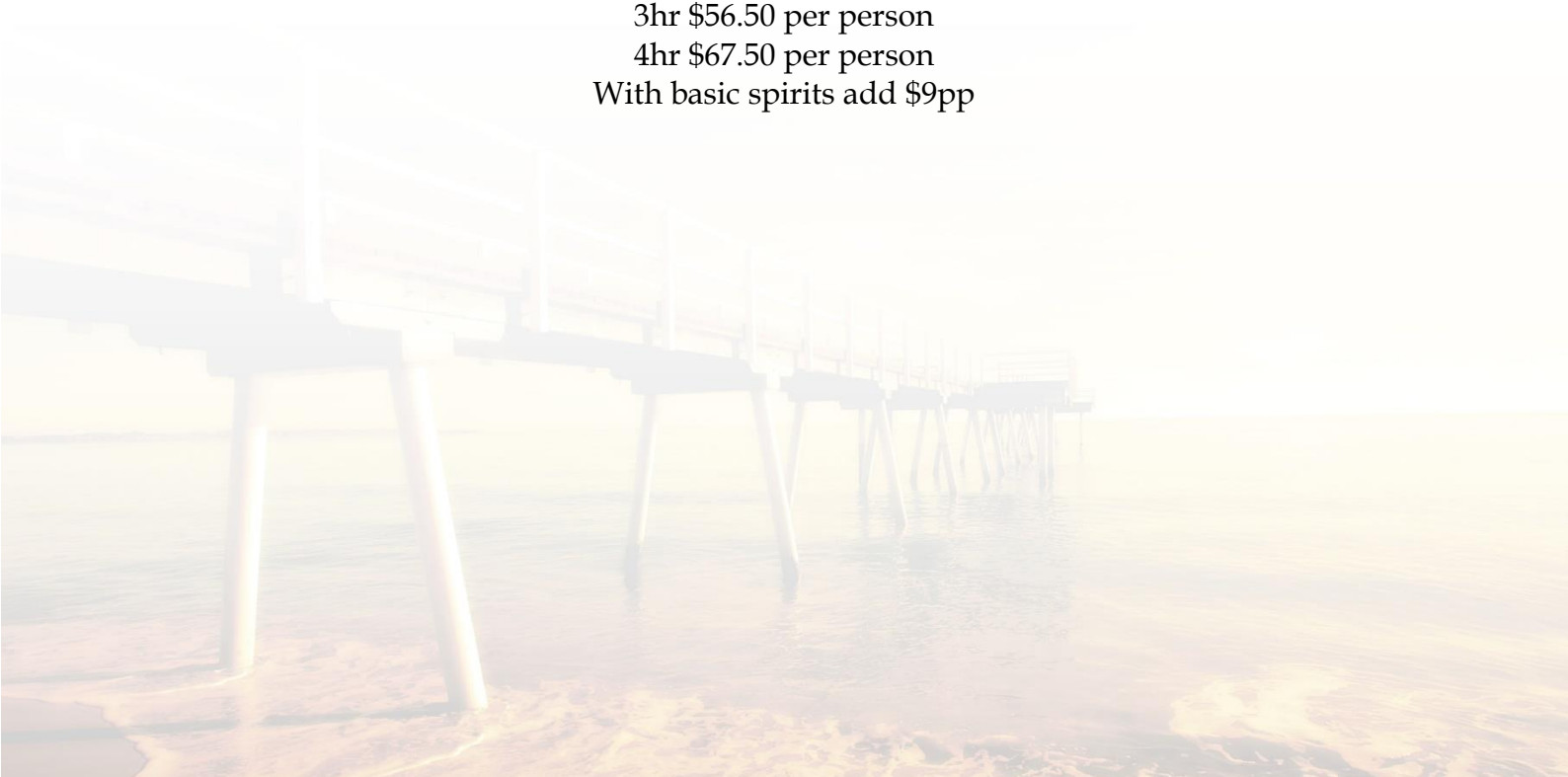
1hr \$29.50 per person

2hr \$43.50 per person

3hr \$56.50 per person

4hr \$67.50 per person

With basic spirits add \$9pp



Function Terms & Conditions

Confirmation & Payment

A booking is confirmed by signing the terms & conditions form and paid the requested deposit within seven (7) days of receiving the terms and conditions. If the terms and conditions form and requested deposit are not received within this time frame, management reserves the right to cancel the booking and allocate this date and space to another function.

A deposit will be calculated on the space and pending function information.

Deposits can be paid via direct deposit, cash, EFTPOS or cheque (pending approval).

Deposit payments are non-refundable

Final guest numbers and menus, beverage details and room set up details are required a minimum of 14 days prior to the function. Please note, you will be charged for the confirmed numbers 14 days prior or actual attendance, whichever is greater.

Half of the estimated value of the function must be paid 14 days prior to the function date with full payment for confirmed numbers and catering seven (7) days prior to the function date.

All 18th, 21st, Bucks and Hens parties may incur a \$200 charge to cover extra security requirements. In addition, management reserve the right to request an additional cash bond, should extra cleaning be required.

Cancellations

Notification of a cancellation of a function must be in writing to receive any refund of monies already paid. If you do choose to cancel your function, the following conditions will apply (excluding deposit payments) -

Ninety (90) days or more, monies refunded in full

Between Ninety (90) and Sixty (60) days, 50% of monies forfeited

Sixty (60) days or less, 100% of monies forfeited

Decorating & Theming

If you wish to provide your own decorations, you are welcome to do so by speaking with our Function Coordinator to arrange a time. Table scatters, glitters, confetti and streamers need prior approval before use. The client is liable for any damages or additional cleaning that may be incurred during the function or setup / pack down period.

Theme nights and dress up parties are to be approved by the Function Coordinator.

Use of wall display materials and nails, staples or tape attachments to floors or ceiling is not permitted.

Dress Code

A strict dress code applies throughout our venue. Failure to comply with these dress codes may result in eviction from certain areas of the venue.

Entertainment & Equipment

All entertainment requested is at the cost of the client. Management does not accept responsibility for damage or loss of property left on the premises prior to, during or after the function. Please advise our Functions Coordinator of any deliveries being made for your function and safe storage will be arranged.

Damages

Any damage caused to the hotel property or fittings during a function is the financial responsibility of the client.

Pricing and additional charges

All prices are inclusive of GST and are valid until 31st December 2018. We make every possible effort to maintain prices, but these are subject to change at Management's discretion to allow for market cost variations and the introduction of new statutory taxes. Additional charges may include cake cuttage & service fees.

I, confirm that I have read and understand the terms and conditions for holding a function at The Beach House Hotel. I acknowledge and accept full responsibility for this function.

Event Name (Please Print)

Event Date

Client Name (Please Print)

Client Signature

Date

Preferred Suppliers

Theming

The Prop People

Ph 07 4123 6900

E: christie@proppeople.com.au

Photographers

Growtograph

Ph: 0409 592 201

E: info@growtograph.com

Jennifer McCue Photography

Ph: 0400 927 408

E: jennifermccue@bigpond.com

Inspire Photography

Ph: 0412 939 469

E: ben@inspirephotography.com.au

Accommodation

The Bay Apartments

Ph: 4194 1118

E: info@thebayapartments.com.au

Fitness

Sparks Barre

Ph: 0417 488 133

E: info@sparksdc.com.au

Gowns & Accessories

Pure Perfection Bridal

Ph: 4125 6104

E: pureperfection@outlook.com

DJ & Entertainment

Party Central Australia

Ph: 0435 961 243

E: partycentralaustralia@yahoo.com.au

Celebrants

David Proctor

Ph: 41296 488

E: davidproctor@optusnet.com.au

Christine Smith

Ph: 0408 072 163

E: cwsmith@bigpond.net.au

Florists

Bloomers Florist

Ph: 4194 1707

Bay Flowers and Gifts

Ph: 07 4124 2838

Cakes

Cakes by Catherine

